



MAXIMIN GRÜNHAUS 2023 Schloss Riesling

A precise and delicately defined dry-style Riesling, harvested from this estate's wholly-owned hillside of contiguous vineyards.

This bottling showcases the inherent Grünhaus style and is produced with fruit harvested from the estate's wholly owned Abtsberg, Herrenberg and Bruderberg vineyards. The wine perfectly captures the exotic fruit and delicate precision that are classic characteristics of the Grünhaus estate. It is made in the German trocken (dry) style, which balances a small amount of residual sweetness (less than nine grams per liter) with vibrant acidity. This carries the official VDP classification of "Gutswein" (estate wine).

ABOUT MAXIMIN GRÜNHAUS

This historic estate dates back to the 7th century, when the vineyards and buildings were donated to the Benedictine order of St. Maximin. The monastery was privatized by Napoleon in the early 19th century. In 1882, it was purchased by an ancestor of Maximin von Schubert, who is the sixth generation of the family to own the estate. Work in the vineyards is done in close harmony with nature. Fertilization is organic, and no pesticides or herbicides are used. The wines ferment naturally in the deep, cool cellar, where they are matured in stainless steel tanks and neutral oak casks.

THE 2023 VINTAGE

The 2023 growing season started with ample rain until May, followed by a cool spring slightly delaying budbreak. A brief, dry, and hot spell in June and July spurred robust vine growth. Late summer brought rain and warm temperatures, necessitating thorough sorting during harvest to select only pristine, ripe fruit. A warm autumn with mild nights spurred grape ripening, resulting in delicately fruity Spätlese and Auslese wines, alongside rich yet refined dry wines. These Rieslings already reveal notable tension, the distinctive Grünhaus taste, and the unique characteristics of our estate vineyard sites

[90] Mosel Fine Wines

"The wine proves gorgeously juicy on the palate where fresh fruits, ripe but vivid acidity, and minerals make for a ravishing experience. The finish is superb." – June 2024



TECHNICAL INFO

Vineyard Sources: Herrenberg & Abtsberg
Alcohol: 11.5%
Residual Sweetness: 7.9 grams/liter
Total Acidity: 9.5 grams/liter
Total Production: 1,350 cases
UPC: 183103000952



NUTRITION INFO

Calories: 103 per serving (5 oz.)
Carbohydrate & Sugar: 1.2 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

